

the Little Dipper



Local

Seasonal

Cocktails

- An Apple a Day...* 10
Fair Game Apple Brandy, Krupnikas, Mystic, ginger simple syrup
- NC Sour* 10
Maker's Mark, lemon, simple syrup, topped with Sanctuary Vineyards red table wine

Wine

- Landron Chartier, Muscadet Coteaux de la Loire, France (2015)* 9/38
An expressive nose with exotic, ripe fruity aromas, old world funk, and a long, rich finish
- Domaine Skouras, Agioritiko "St. George," Greece (2012)* 9/38
Medium bodied, extremely drinkable, and food friendly with ripe fruit and great acidity

Funky Bubbles

Try a flight of all 3 for \$20

- Bleasdale, The Red Brute, Australia (NV)* 15/45
Bold red fruit with mild tannins, tight bubbles, and a smooth finish- 100% Shiraz
- Le Vigne di Alice, Brut Tajad Veneto, Italy (NV)* 15/45
Crisp, round, and delicate with elegant acidity and fine bubbles- blend of indigenous varietals
- Weingut Tinhof, Brut Blaufankisch, Austria (NV)* 15/45
Delicate, fine bubbles with ripe fruit and a lingering, earthy finish- 100% Blaufrankisch

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Farm Fresh Fondue Tasting

\$35 per person

We strive to source the freshest ingredients that North Carolina farmers have to offer, from beautiful, organic produce and locally pastured meats and cheeses to sustainably harvested seafood. This menu is a journey through all of our current favorites, so grab a drink, sit back, and let us do all of the hard work for you. Except the cooking...you still have to do that!

Cheese Course

Ashe Co. **Sharp Mountain Cheddar** blended with **Havarti**, **bacon**, **roasted garlic**, and **jalapenos** melted down in **White St. Brewing Co. Kolsch** pairs perfectly with a pint of **Deep River Rye Pale Ale** or a glass of **Emile Cheysson Blanc de Blancs**

Salad

Fresh spring mix tossed in **Gravenstein apple white balsamic** and **herbes de provence olive oil** from **Bull City Olive Oil Co.**, topped with **NC smoked trout**, **goat cheese**, and **crispy tobacco onions** pairs perfectly with a pint of **Off Main Dry Cider** or a glass of **Riesling Kabinett**

Entrée

served with our traditional peanut oil for cooking, Chef's selection of dipping sauces, and fresh vegetable medley

House made **Sunset Ridge Bison Meatballs**

Mini **NC Crab Cakes**

Whey fed **Chapel Hill Creamery Bratwurst**

Pimento Cheese Ravioli from **Melina's Fresh Pasta**

*pairs perfectly with a pint of **Dark Cloud Dunkel** or a bottle of **Schlumberger Pinot Gris***

Not sold on all 3 courses? Feel free to substitute any of these items to your regular entrée for a small upcharge.